

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant	:	JORDAN, Frederick L.)	Group Art Unit 1755
App. No.	:	10/084,831)	7
Filed	:	February 26, 2002)	RECEIVÉ
For	:	METHOD AND COMPOSITION)	SEP 2 5 2002
		FOR USING ORGANIC, PLANT-DERIVED, OIL-)	TC 1700
		EXTRACTED MATERIALS IN)	- 1700
		COAL-BASED FUELS FOR)	
		REDUCED EMISSIONS)	
Examiner	:	Unknown)	
)	

INFORMATION DISCLOSURE STATEMENT

United States Patent and Trademark Office P.O. Box 2327 Arlington, VA 22202

Dear Sir:

Enclosed is form PTO-1449 listing references that are also enclosed. This Information Disclosure Statement is being filed before the receipt of a first Office Action on the merits, and presumably no fee is required in accordance with 37 C.F.R. § 1.97(b)(3). If a first Office Action on the merits was mailed before the mailing date of this Statement, the Commissioner is authorized to charge the fee set forth in 37 C.F.R. § 1.17(p) to Deposit Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: 9-19-200 L

Бу:

Registration No. 50,928

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FORM PTO-1449

U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE ATTY. DOCKET NO. ORYXE.030A

APPLICATION NO RECEIVED

SEP 2 5 2002

TC 1700

APPLICANT

P(yes SEVERAL SHEETS IF NECESSARY)

INFORMATION DISCLOSURE STATEMENT BY APPLICANT

Frederick L. Jordan

FILING DATE February 26, 2002

SEP 2 3 2002

PADEMARY	£)		U.S. PATENT DOCUMENTS			
EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
	2,818,417	12/31/57	Brown et al.			
	3,018,247	01/23/62	Anderson et al.			
	3,438,757	04/15/69	Honnen et al.			
	3,524,909	08/18/70	Braus et al.			
	3,655,833	04/11/72	Eggensperger et al.			
	3,920,661	11/18/75	Ramey et al.	260	270	
	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
	4,000,113	12/28/76	Stephen	260	45.8 N	
	4,007,157	02/08/77	Ramey et al.	260	45.8 N	
	4,051,102	09/27/77	Ramey et al.	260	45.8 N	
	4,077,941	03/07/78	Stephen et al.	260	45.75 N	
	4,081,475	03/28/78	Spivack	560	55	
	4,089,842	05/16/78	Ramey et al.	260	45.75 C	
	4,093,586	06/06/78	Stephen	260	45.8 N	
	4,191,682	03/04/80	Ramey et al.	260	45.8 N	
	4,191,829	03/04/80	Ramey et al.	546	222	
	4,207,229	06/10/80	Spivack	260	45.8 NT	
	4,231,759	11/04/80	Udelhofen et al.	44	75	
	4,270,930	06/02/81	Campbell et al.	44	71	
	4,274,835	06/23/81	Jordan	44	1 SR	
	4,670,021	06/02/87	Nelson et al.	44	66	
	4,734,519	03/29/88	Dunski et al.	560	75	
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	5,076,814	12/31/91	Hanlon et al.	44	450	

DATE CONSIDERED

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GROUP 1755 TC 1700

DEMARK			U.S. PATENT DOCUMENTS			
EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
	5,826,369	10/27/98	Jordan	44	308	
	6,193,766	02/27/01	Jordan	44	308	
	4,504,499	3/12/85	Finnan, J.L.			

			FOREIGN PATENT DOCUMENTS				
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						YES	NO
	WO0179398	25/10/01	PCT	C10L	1/18		

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	"Oxidative Stability Index of Vegetable Oils in Binary Mixtures with Meadowfoam Oil," Terry, et al., United States Department of Agriculture, Agricultural Research Service, 1997.
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	Berset, C. and Marty, C. (1986) "Use of β-carotene in extrusion-cooking. control of extrusion product color during storage" <i>Ind. Aliment. Agric.</i> 103(6), 527-32 (Published in French)
	Arya et al. (1979) "Stability of β-carotene in isolated systems" J. Fd. Technol 14:571-578
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SEP 2 3 2002 USE SEVERAL SHEETS IF NECESSARY)

APPLICANT Frederick L. Jordan

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	Zhedek et al (1971) "Synthesis and inhibiting properties of 3,4-dihydrosantoquin" Zh. Prikl. Khim. (Leningrad) 44(11):2599-600 (Published in Russian) (Abstract)
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